



GOOD AFTERNOON! WELCOME TO VICTORIA'S!

STARTERS

Raw Oysters gf

on the half shell, house mignonette MKT

Cream of Crab Soup

with lump crab...a Victoria's tradition! cup 10. / bowl 12.

Soup du Jour

made fresh daily; ask your server for today's selection cup 7. / bowl 9.

Caesar Salad

romaine hearts, boquerones, lemon, croutons, house Caesar dressing 10.
(split charge +2.)

Peach Salad gf

arugula, peaches, berries, chevre, onion, radishes, toasted almonds, balsamic vinaigrette 12.
(split charge +2.)

Wedge Salad gf

iceberg, carrot, red onion, radishes, tomatoes, bacon, ranch dressing 12.
(split charge +2.)

English Garden Salad gf

mixed greens, tomatoes, cucumbers, potatoes, haricots verts, cheddar, honey-mustard dressing 12.
(split charge +2.)

Bang Bang Shrimp gf

half pound lightly dusted fried shrimp, creamy sweet Thai chili sauce 18.

Short Rib Empanadas

3 short rib empanadas, avocado crema 20.

Crab Dip

creamy crab mixture, melted cheese, Old Bay crostini 20.

Seared Scallops gf

seared sea scallops, sweet potato puree, bacon, honey-balsamic drizzle 20.

Shrimp Cocktail gf

Old Bay-seasoned shrimp, cocktail sauce, lemon 18.

Artisan Cheese Board and/or House Made Charcuterie

ask your server for selections and prices

We reserve the right to add an 18% gratuity to parties of 6 or more.

LUNCHEON ENTRÉES

Crab Cake Sandwich

traditional Eastern Shore lump crab cake,
brioche roll, lettuce, tomato,
choice of fries or side salad 24.

Burger on the Boards

lettuce, tomato, and your choice of two toppings:
cheddar, Swiss, blue cheese, caramelized onion,
smoked bacon, roasted mushrooms,
choice of fries or side salad
Angus Burger 20.
Beyond Meat Burger (Vegetarian Patty) 22.

Shrimp & Blue Crab Salad gf

tower of avocado, radish, mango salsa,
jumbo shrimp, blue crab salad
over mixed greens 24.

Turkey B L T

on ciabatta bread, avocado aioli,
choice of fries or side salad 18.

Classic Tuna and English Chicken Salad

a scoop of each, over garden salad 18.

Fish and Chips

beer-battered fish, hand-cut fries,
house-made slaw 24.

Boardwalk Cheesesteak

shaved ribeye, Cooper American cheese,
caramelized onion, sauteed mushrooms 18.

Ahi Tuna Poke Bowl gf

tuna, rice, avocado, edamame, radishes,
carrots, seaweed salad, toasted sesame seeds,
spicy aioli, soy sauce 22.

Oyster Po'Boy

lightly breaded oysters, lettuce, tomato,
house remoulade, hoagie roll,
choice of fries or side salad 22.

Quiche of the Day

a daily selection, with a side of mixed greens,
honey vinaigrette 18.

Hawaiian BBQ Chicken Wrap

grilled chicken, lettuce, bell peppers,
cheddar cheese, grilled pineapple,
choice of fries or side salad 18.

Mediterranean Shrimp Flatbread

shrimp, feta, mozzarella, ricotta,
tomato, olives, arugula 24.

Prosciutto & Burrata Salad gf

arugula, balsamic glaze 18.



ON THE DINNER SIDE

Pan-Seared Salmon gf

pan-seared salmon, orange honey butter, saffron rice, zucchini squash medley 34.

Single Crab Cake

one traditional Eastern Shore crab cake, house remoulade, mashed potatoes, esquites 30.

Steak au Poivre gf

steak au poivre, mashed potatoes, zucchini squash medley 52.

Shrimp & Scallop Pasta

shrimp, scallops, basil pesto cream, roasted tomatoes, linguine 40.

Bruschetta Chicken Cutlet gf

seasoned chicken cutlet, mozzarella cheese, classic bruschetta, balsamic glaze,
saffron rice, haricot verts 30.

Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may increase your risk of food borne illness.